

Italian Venison Steaks

- 6-8 steaks
- Flour
- 1 egg beaten
- 1/2 cup Italian bread crumbs
- 1/3 cup oil
- 1 15oz can tomato sauce
- 1 onion chopped
- 2 cups hot water
- 1/2 tsp pepper
- 1 tsp sugar
- 3/4 cup grated parmesan cheese
(reserve some for topping)
- 1/2 tsp oregano

Pound flour into steaks, trimmed of fat. Dip into beaten egg. Roll in breadcrumbs and 1/2 of cheese. Brown steaks in oil and place in shallow baking dish. Sauté onions in pan used to brown meat. Combine tomato sauce, hot water and spices. Pour into pan and boil for 5 minutes. Pour most of the sauce over the meat. Add rest of cheese and rest of sauce.

**Bake at 350 for
1 hour.**

